

FROM THE GRILL



STEAKS & RIBS

200g Eye Fillet	Grass	Darling Downs QLD	49
300g Black Angus Premium Tenderloin	Grass	Darling Downs QLD	65
250g Angus Rib Eye of the Fillet MB5+	Grain	Darling Downs QLD	55
250g Angus Rump	Grass	O'Connors, Gippsland VIC	39
200g Wagyu MB8+ Flat Iron	Grain	Jack's Creek NSW	68
250g Spinalis MB5+	Grain	Darling Downs QLD	75

Arguably the most mouth-watering cut in the world

All our steaks are served with Chef's house slaw, crispy polenta. (GF)

USA Style Ribs

Half Rack 39 | Full Rack 68

Cooked overnight, individually glazed in Chef's sticky Asian-inspired peppered sauce.

Combos

Half Rack & Garlic Prawns	75	Half Rack & 250g Angus Rump	66
Half Rack & 200g Eye Fillet	69	Add Extra Half Rack	30

All our ribs are served with Chef's slaw and fries.

RED'S SHARES

1kg **Black Angus T-Bone** 99
Grain, O'Connors, Gippsland VIC
(Chef recommends medium rare temp) (GF)

600g **Rib Eye of the Fillet** 95
MB5+ Grain, Darling Downs QLD
Coriander, mint, & chilli chimichurri (GF)
COOKED MEDIUM (Sorry, Chef does not recommend any lower temperature!)

Brochette of Angus Eye Fillet 79
Half metre skewer of 600g sous vide filet mignon, finished on the chargrill, with seasonal veg, salsa criolla, warm pita

2.5kg **Thor's Hammer Beef Shank** 149
Served in a hearty French bean cassoulet, red wine jus (GFO)

All our share plates are served with two sides and two sauces of your choice.

Our larger share plates are all cooked to order and can take up to 45 minutes or more during peak periods. Please be patient, and bon appetit!

Condiments

Red wine, Peppercorn, Mushroom, Chimichurri, Béarnaise, Garlic Aioli

2 each

All our beef products are Halal certified.

15% surcharge applies on public holidays | List August 2024

Menu subject to change. Unfortunately we cannot cater to allergies, coeliac disease, and other conditions.



SPECIALS

LOVE MY LOCAL

\$12 cocktails, **\$8** beer, wine, and spirits
All Day, Every Day

FROM
\$8

LUNCH SPECIAL

2 courses - **\$35** | 3 courses - **\$45**
Monday - Saturday until 3:30pm

FROM
\$35

SUPER TUESDAY

Minimum 2 guests | Minimum 3 courses each
Tuesdays from 5pm

50%
OFF FOOD

SHANKS & SHIRAZ

Lamb Shank **\$35** | Thor's Hammer Beef Shank **\$129**
Wednesdays from 5pm

FROM
\$35

STEAK NIGHT

200g Eye Fillet - **\$30**
250g Rib Eye of the Fillet - **\$40**
200g Wagyu MB8+ Flat Iron - **\$50**
Thursdays from 5pm

FROM
\$30

SUNDAY ROAST

Wagyu MB8+ Flat Iron, slow roasted overnight
Sundays all day

\$38

BREADS

Warm sourdough cob, EVOO, house butter (V)	10
Freshly baked garlic sourdough (V)	13
Garlic sourdough cob, garlic herb butter, grated pecorino (V)	14
Dips	
Cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)	8
Roasted capsicum, sour cream, fried shallots, cream cheese (GF, V)	9
Warm marinated olives (GF, DF, VGN)	9

OYSTERS

Iced		5/10
Natural Pacific oysters, French mignonette (GF, DF)		29/55
Creme fraiche, black caviar, dill (GF)		32/59
Hot		5/10
Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)		30/56
Simply béarnaise, herbed crumb		32/59
Iced Oyster Tasting Plate (16) - 8 of each from iced selection		81
Hot Oyster Tasting Plate (16) - 8 of each from hot selection		83

ENTRÉE

Crispy Buffalo Wings , ranch sauce, chives	18
Local Calamari , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)	21
Beef Carpaccio , creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF)	23
Wagyu and Chorizo Meatballs , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)	22
Baked Brie , Jersey milk double brie, crisp filo pastry, caramelised apple, toasted Szechuan honey, vincotto, pistachio (V)	26
Garlic Prawns , minced garlic, EVOO, chilli, butter, parsley, lemon, toasted sourdough (GFO)	24
Mushroom Arancini , house red sauce, salsa verde, bocconcini, parmesan (GF, V)	21

SIDES **Select any 3 for 33**

Slaw Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)	14	Creamed Potato Mash Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)	16
Brussels Sprouts Smoked bacon, aged balsamic (GF)	15	Fries Sea salt, aioli (GF, DF, V)	12
Carrot Honey glazed, toasted pine nuts, sorrel (GF, V)	13	Potato Crunchy chats, house bearnaise, sea salt (GF, V)	15
Salad Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)	17		

MAINS

Lasagne

48

The original sand crab lasagne, Abalone sauce, parmesan

Fish

42

Pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

Wagyu Cheeseburger

26

Double Wagyu beef patties, double cheddar, baked brioche, wild pickles

Kewpie, relish, dijon

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

Red's Pie

35

Premium Wagyu beef, potato cream, mushy peas, red wine jus

Bangers & Mash

37

Char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

Lamb Shank

39

Slow braised garlic butter shank, sous vide mash, red wine jus (GF)

Chicken Cotoletta

35

Panko crumbed chicken schnitzel, grated cheddar, mozzarella, kewpie, micro chives, Chef's slaw

Vegetarian

34

Roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

Gnocchi *(Main)*

33

Cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

DESSERT

Crème Brûlée	19	Salted Caramel & Chocolate Tart	18
Classic vanilla crème, berry compote, double cream (V, GF)		Milk mousse, shaved chocolate, dark chocolate crumb	
Pear & Ricotta Tart	18	Sorbet	12
Italian meringue, berry sauce, roasted pistachio (GF)		Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)	
Apple Pie	18		
Apple and cinnamon ice cream, caramel sauce, blackberry (V)			

TO SHARE

Cheese Board	22	Three cheeses with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GF, V)
St. Agur Blue, Head of the Monk, Yarra Valley Double Brie		

COCKTAILS & CHEESE **All 28**

All cocktail & cheese boards are served with charcoal crackers, honey, rose poached fruits.

French 75 & Double Cream Brie	Manhattan & St. Agur Blue	Sazerac & Head of the Monk
Bombay Sapphire gin, lime juice, mint	Makers Mark, Angostura Bitters, smoked cinnamon quill	Bombay Sapphire gin, Rosso Vermouth, Campari

DESSERT COCKTAILS *Not to share ;)*

Chocolate Martini	19	Grasshopper	18	Salted Caramel White Russian	21
Vodka, chocolate syrup, Bailey's, chocolate liqueur		Creme de menthe, creme de cacao, cream, chocolate shavings		Vodka, Kahlua, cream, ice, caramel sauce, sea salt	

LUNCH MENU *Monday - Saturday*

Two Courses - 35

Three Courses - 45

ENTRÉE (Select One)

Beef Carpaccio, creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF)

Wagyu and Chorizo Meatballs, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)

Mushroom Arancini, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

Oysters Natural (5), Natural Pacific oysters, French mignonette (GF, DF) **(Supp \$5)**

MAIN (Select One)

Red's Pie, premium Wagyu beef, potato cream, mushy peas, red wine jus

Steak, 250g Angus rump, Chef's house slaw, crispy polenta, red wine jus (GF)

Chicken Cotoletta, Panko crumbed chicken schnitzel, grated cheddar, mozzarella, kewpie, micro chives, Chef's slaw

Fish, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

Bangers & Mash, char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

Vegetarian, roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

Wagyu Cheeseburger, Double Wagyu beef patties, double cheddar, baked brioche, wild pickles, kewpie, relish, dijon *Voted the best cheeseburger on the East Coast!*

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

DESSERT (Select One)

Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)

Espresso Martini, Skyy vodka, Kahlua, Licor 43, espresso

Salted Caramel & Chocolate Tart, Milk mousse, shaved chocolate, dark chocolate crumb

One Cheese with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GFO, V) *Please see your waiter for this week's cheese selection.*

SUPER TUESDAY *Dinner*

Minimum 2 Guests - 3 Courses per guest - 50% off Food Only - Sides Additional

ENTREE (COURSE 1)

- | | | | |
|----|---|---|----|
| 29 | Oysters (5) , Natural Pacific, French mignonette (GF, DF) | Oysters (5) , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF) | 32 |
| 18 | Crispy Buffalo Wings , ranch sauce, chives | Local Calamari , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) | 21 |
| 22 | Wagyu and Chorizo Meatballs , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | Mushroom Arancini , house red sauce, salsa verde, bocconcini, parmesan (GF, V) | 21 |

MAINS & STEAKS (COURSE 2)

- | | | | |
|----|--|---|----|
| 48 | Lasagne , the original sand crab lasagne, Abalone sauce, parmesan | Bangers & Mash , char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF) | 37 |
| 42 | Fish , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF) | Vegetarian , roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO) | 34 |
| 49 | 200g Eye Fillet , Chef's house slaw, crispy polenta, red wine jus (GF) | 200g Wagyu MB8+ Flat Iron , Chef's house slaw, crispy polenta, red wine jus (GF) | 68 |

DESSERT (COURSE 3)

- | | | | |
|----|--|--|----|
| 19 | Crème Brulée , classic vanilla crème, berry compote, double cream (V, GF) | Salted Caramel & Chocolate Tart , Milk mousse, shaved chocolate, dark chocolate crumb | 18 |
| 12 | Sorbet with mixed berries (GF, DF, VGN) | One Cheese , with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (V) | 16 |
| 19 | Espresso Martini , Skyy vodka, Kahlua, Licor 43, Mr Black's espresso | | |

Wednesdays - Dinner

SHANKS & SHIRAZ

Lamb Shank 400g **35**

With potato mash, port wine jus, flame finished. (GF)

Beef Shank Feast 2.5kg **129**

(Recommended for two or more)

The "Thor's Hammer" beef shank is served in a hearty French bean cassoulet, with red wine jus, cayenne chili garnish and your choice of two sides. (GFO)

Thursdays - Dinner

STEAK NIGHT

Eye Fillet 200g **30**

Wagyu Rib Eye of the Fillet 200g **40**

Wagyu MB8+ Flat Iron 200g **50**

Served with Chef's house slaw, crispy polenta, red wine jus.

SUNDAY ROAST - All Day

Premium Roast

Wagyu MB8+ Flat Iron, slow roasted overnight.
Served with a selection of seasonal sides. **38**

GLOSSARY

- Brochette** - A skewer on which chunks of meat are grilled
- Chimichurri** - Uncooked sauce made with fresh green herbs
- Salsa verde** - Sauce made with green herbs and oil
- Carpaccio** - Thinly sliced fresh raw meat drizzled with sauces
- Provolone** - Italian aged semi-hard cheese
- Sorrel** - A tangy, acidic herb with slender green leaves
- Kewpie** - Japanese mayonnaise using egg yolks
- Pearl barley** - Processed barley without hull and bran
- Tahini** - Paste made from sesame seeds

All our beef products are Halal certified.

When reviewing our menu, all items noted as GF, are made by our Chefs without adding gluten, however the decision to consume a meal is the responsibility of the guest. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled within the kitchen.